

*Chambers* COOKS WITH THE GAS TURNED *off*

*Recipes*  
*For Your*  
*Chambers Range*

## *Cook Your Dinner in the Chambers Thermowell with the Gas Turned Off*

### THERMOWELL ONE DISH MEALS

#### RAISIN POT ROAST WITH VEGETABLES

|                                    |                                      |
|------------------------------------|--------------------------------------|
| 3 to 4 pound chuck roast of beef   | $\frac{1}{2}$ to 1 cup boiling water |
| 1 teaspoon salt                    | $\frac{1}{2}$ of a Bay leaf          |
| Pepper to taste                    | $\frac{1}{2}$ cup raisins            |
| Flour                              | 6-8 carrots                          |
| 1 clove garlic chopped, or 1 onion | 6-8 potatoes                         |

Wipe meat with a damp cloth, sprinkle with salt and pepper and rub with flour. Brown meat carefully on all sides in hot fat in the Single Thermowell kettle. Add the garlic when browning the last side of meat. Add the boiling water, together with the bay leaf and raisins. Cover and place kettle in Thermowell. Burn gas turned down for 30 minutes. Put vegetables into kettle with meat just 10 minutes before turning off gas. Leave in on retained heat for about  $2\frac{1}{2}$  hours or longer.

#### SPAGHETTI AND MEAT BALLS (Chambers "Idle Hour" Cook Book)

|                                 |                                    |
|---------------------------------|------------------------------------|
| $1\frac{1}{4}$ pounds hamburger | 1 teaspoon paprika                 |
| 4 tablespoons flour             | 1 tablespoon minced onion          |
| $1\frac{1}{2}$ teaspoons salt   | 3 tablespoons cold water           |
| $\frac{1}{4}$ teaspoon pepper   | $\frac{1}{2}$ clove garlic, minced |

Mix and mold into balls. Dredge in flour and brown in fat on top burner in single or twin Thermowell kettle. Then add:

|   |                            |
|---|----------------------------|
| $1\frac{1}{2}$ cups spaghetti broken into 2 inch lengths (7 oz. pkg.) | 2 tablespoons minced onion |
| 4 cups tomatoes (No. 2 $\frac{1}{2}$ can, add water to make 4 cups)   | 1 tablespoon sugar         |
|   | 2 teaspoons salt           |
|   | 1 cup hot water            |

Place in Thermowell and burn gas 15 minutes. Cook on retained heat for 1 hour or as much longer as you may desire.

#### PORK AND BEANS WITH BROWN BREAD (Chambers "Idle Hour" Cook Book)

|                                   |                             |
|-----------------------------------|-----------------------------|
| 2 cups dried Great Northern beans | 6 cups cold water           |
|                                   | $\frac{1}{4}$ teaspoon soda |

Do not soak beans. Simply bring to boil with water and soda in large, single Thermowell kettle, in Thermowell, burning gas 10 to 15 minutes. Turn off gas and cook on retained heat for 1 to  $1\frac{1}{2}$  hours or as much longer as desired. Remove; drain; add:

|   |                                    |
|---|------------------------------------|
| 1 onion, sliced                                       | 1 teaspoon salt                    |
| $\frac{1}{4}$ to $\frac{1}{2}$ pound salt pork, cubed | $\frac{1}{2}$ teaspoon dry mustard |
| 3 tablespoons dark brown sugar                        | 2 cups water                       |
| $\frac{1}{4}$ cup dark molasses                       |                                    |

Mix together in kettle and push to outside, so insert containing brown bread batter can be added. Turn down gas in Thermowell to a lower flame and cook beans with 30 minutes of gas and 3 hours or longer of retained heat. Serve with chile sauce or catsup on the side.

#### STEAMED BROWN BREAD

|   |   |
|---|---|
| $\frac{3}{4}$ cup sifted white flour          | $\frac{1}{2}$ cup brown sugar               |
| $\frac{3}{4}$ cup yellow cornmeal             | $\frac{1}{3}$ cup dark molasses             |
| $\frac{3}{4}$ cup graham or whole wheat flour | $\frac{1}{2}$ cup seedless raisins          |
| $\frac{1}{2}$ teaspoon salt                   | $\frac{1}{2}$ cup chopped nut meats         |
| 1 teaspoon soda                               | 1 egg                                       |
| $\frac{1}{2}$ teaspoon baking powder          | $1\frac{1}{2}$ cups buttermilk or sour milk |

Sift white flour, measure and sift with salt, soda and baking powder. Add whole wheat flour, cornmeal, brown sugar, nut meats and raisins. Mix well. Add molasses and buttermilk to well beaten egg. Combine wet and dry ingredients. Pour into insert of Thermowell double boiler, greased and lined in the bottom with waxed paper. Clamp into lid and fit down into large, single kettle, pushing beans to the outside. Cook with beans with 30 minutes of gas, turned down, and 3 hours or longer of retained heat. If not cooking with beans, put 2 inches of hot water in bottom of large kettle.

**DID YOU KNOW THAT—CHAMBERS Ranges are made for bottled gas as well as other types of gas?**

## Chambers Cookery Makes Inexpensive Food Tempting and Delicious

### CHAMBERS OVEN DINNER

(Serves Six)

MEAT LOAF TWINS  
PARSLEY CREAMED POTATOES      GREEN BEANS  
MIXED GREENS SALAD  
APPLE SAUCE      CAKE OR COOKIES  
TEA OR COFFEE

Set oven control at 500° and preheat oven for 10 minutes.

#### MEAT LOAF TWINS

|                                 |                              |
|---------------------------------|------------------------------|
| 1½ pounds beef ground with      | ¼ teaspoon poultry seasoning |
| ½ pound fresh pork              | ¼ teaspoon sage              |
| ¼ cup minced onion              | 2 beaten eggs                |
| 2 tablespoons chopped celery or | 4 slices soft bread          |
| ¼ teaspoon celery salt          | 1 cup warm milk              |
| 2 teaspoons salt                | 1 tablespoon Worcestershire  |
| ¼ teaspoon pepper               | sauce (optional)             |
| ¼ teaspoon mustard              | 1 cup chili sauce or catsup  |

Thoroughly mix meat, onion, celery or celery salt, pepper, mustard, poultry seasoning, and sage. Cut off the crusts from the bread and cube and add to the warm milk. Let this stand for several minutes. Add the Worcestershire sauce and the beaten eggs to this thickened mixture and beat with a rotary beater. Combine with meat and mix thoroughly. Place in two small greased 7x3½-inch loaf pans. Spread ½ cup chili sauce over each loaf. Bake in a Chambers preheated oven at 500° with the gas on for 20 minutes, then turn off the gas and leave in on retained heat for 1 to 1½ hours. Serve the Twin Meat Loaves on a large platter and garnish with parsley, or one of the loaves may be saved for another meal.

#### PARSLEY CREAMED POTATOES (Chambers "Idle Hour" Cook Book)

|                         |                              |
|-------------------------|------------------------------|
| 6 medium sized potatoes | 2 cups medium white sauce    |
| ½ cup water             | 2 tablespoons minced parsley |
| Salt and pepper         | Paprika                      |

Peel potatoes and place with water in a twin or triple Thermowell kettle. Put in oven 10 minutes before turning off gas on meat. Remove with meat, drain, season, cover with hot white sauce. Sprinkle over with the minced parsley and a dash of paprika.

#### OLD FASHIONED GREEN BEANS (Chambers "Idle Hour" Cook Book)

|                                    |                           |
|------------------------------------|---------------------------|
| 3 cups fresh or canned green beans | ¼ teaspoon pepper         |
| 2 strips bacon, cut small          | 2 tablespoons brown sugar |
| 2 teaspoons salt                   | ½ to 1 cup water          |

Place all ingredients together in twin or triple Thermowell kettle. Put into oven when meat goes in; remove with meat.

#### MODERN GREEN BEANS (Thermowell)

|                                       |                           |
|---------------------------------------|---------------------------|
| 1 pound green beans, sliced or cut up | 1 to 2 cups boiling water |
|                                       | Salt                      |

Place beans, salt and boiling water in a triple or twin Thermowell kettle. Cook in Thermowell with 10 minutes of gas and about 15 minutes retained heat. TAKE OUT AS SOON AS THEY ARE DONE. All green vegetables and cauliflower are especially good cooked this way. In cooking spinach, add no water as the water that clings to the leaves when washing is sufficient.

#### CINNAMON APPLE SAUCE (Chambers "Idle Hour" Cook Book)

|   |                     |
|---|---------------------|
| 8 large cooking apples (about 2 pounds) | 2 tablespoons water |
| ⅓ cup red cinnamon candies              | ¼ cup sugar         |

Peel, quarter, and core apples; place with cinnamon candies and sugar and water into twin or triple Thermowell kettle. Put into oven 10 minutes before turning off gas for meat. Remove with meal and mash. Serve hot with meal or chill for dessert.

\* \* \*

**DID YOU KNOW THAT—Cooking with a CHAMBERS makes every day a holiday?**

## Quick! Easy!

### Hot Breads from the Chambers Family Kitchen

#### COFFEE CAKE

|                                  |                          |
|----------------------------------|--------------------------|
| 1½ cups sifted all-purpose flour | 1 egg                    |
| 3 teaspoons baking powder        | ½ cup milk               |
| ½ teaspoon salt                  | ½ teaspoon vanilla       |
| ¾ cup sugar                      | ½ teaspoon lemon extract |
| ¼ cup shortening                 |                          |

#### TOPPING

|                             |                     |
|-----------------------------|---------------------|
| 2 tablespoons melted butter | ¼ cup sugar         |
| 1 tablespoon flour          | 1 teaspoon cinnamon |

Sift flour, baking powder, salt and sugar together. Cut in shortening with fork or a pastry blender until mixture is like fine cornmeal. Blend in well beaten egg mixed with milk. Then blend in flavoring, and beat just enough to mix well. Pour the batter into a well greased 12x8x2 inch baking pan, or into 2 layer cake pans. Spread dough evenly and brush over with the melted butter. Then sprinkle over with the flour, sugar and cinnamon that has been mixed well together. Bake in a Chambers preheated oven at 375° for 25-30 minutes.

#### BACON PINWHEELS

|                           |                                   |
|---------------------------|-----------------------------------|
| 1½ cups flour             | ½ cup milk (approximately)        |
| 2 teaspoons baking powder | ½ cup chopped crisp bacon         |
| ½ teaspoon salt           | 4 tablespoons butter or margarine |
| 3 tablespoons shortening  |                                   |

Mix and sift flour, baking powder and salt. Cut in shortening. Add milk to make a soft dough. Roll out thin in oblong on lightly floured board. Cream butter or margarine; add bacon; spread on dough. Roll like jelly roll. Cut in 1 inch slices; place in greased muffin pans. Bake in a Chambers preheated oven at 425° for about 15 minutes. Serve immediately. Makes 10-12.

#### CORNMEAL MUFFINS

|              |                           |
|--------------|---------------------------|
| ¼ cup butter | 2 cups flour              |
| ½ cup sugar  | 1 cup cornmeal            |
| 2 eggs       | 4 teaspoons baking powder |
| 1 cup milk   | 1½ teaspoons salt         |

Cream the butter. Add sugar, then eggs, beaten without separating, until light-colored and thick. Sift flour, cornmeal, baking powder, and salt. Add the sifted dry ingredients alternately with the milk. Beat thoroughly and pour batter into hot well-buttered gem pans. Bake in a Chambers preheated oven at 400° for about 20 minutes.

#### SOUTHERN GRIDDLE CAKES

|                             |                          |
|-----------------------------|--------------------------|
| 2 egg yolks                 | 1 teaspoon baking powder |
| 3 tablespoons melted butter | ½ teaspoon salt          |
| 2 tablespoons sugar         | 1⅓ to 1½ cups buttermilk |
| 1½ cups sifted flour        | 2 egg whites             |
| 1 teaspoon soda             |                          |

Beat yolks well. Add melted butter which has been blended with the sugar. Add sifted dry ingredients alternately with buttermilk. Beat until smooth. Fold in the egg whites that have been beaten stiff but not dry. Drop the batter by spoonfuls on the Chambers lightly greased, hot griddle and bake until puffy and light. Turn the cakes to bake on other side. Serve with syrup or powdered sugar. NOTE: Keep flame low under griddle. If grease smokes, it is too hot.

#### BRAN MUFFINS

|                            |                             |
|----------------------------|-----------------------------|
| 2 cups flour               | 2 cups wheat bran           |
| 3½ teaspoons baking powder | 1 egg                       |
| 1½ teaspoons salt          | 1¾ cups milk                |
| ⅓ cup sugar                | 3 tablespoons melted butter |

Sift flour, baking powder, salt and sugar together. Add wheat bran. Add milk and melted butter, which has been cooled, to the beaten egg. Add liquid to dry ingredients and stir until flour disappears, but not until mixture is smooth. Bake in greased muffin pans in a Chambers preheated oven at 400° for 30 to 40 minutes.

**DID YOU KNOW THAT—**You can cook a complete meal in the CHAMBERS Range with only 20 minutes of gas?



## *You Can Bake With Confidence In a Chambers Range*

### *Delicious and Easy-To-Make Cakes*

#### WONDER ONE-EGG CAKE

|                             |                                      |
|-----------------------------|--------------------------------------|
| 2 cups sifted cake flour    | 1 large egg, unbeaten                |
| 2 teaspoons baking powder   | $\frac{3}{4}$ cup milk               |
| $\frac{1}{4}$ teaspoon salt | $\frac{1}{2}$ teaspoon vanilla       |
| $\frac{1}{3}$ cup butter    | $\frac{1}{2}$ teaspoon lemon extract |
| 1 cup sugar                 |                                      |

Sift flour, baking powder, and salt. Cream butter and sugar thoroughly. Add egg and beat well. Add dry ingredients alternately with milk. Add flavoring. Pour into a greased 8x8x2 inch cake pan. Bake in a Chambers pre-heated oven at 350° for about 40 to 50 minutes. Frost when cool with "Butter Cream Frosting" or use the "Broiler Frosting" recipe in Series 2.

#### BUTTER CREAM FROSTING

|                               |                              |
|-------------------------------|------------------------------|
| 4 tablespoons butter (melted) | 2 teaspoons vanilla          |
| 5 tablespoons cream           | 4 cups sifted powdered sugar |
| $\frac{1}{2}$ teaspoon salt   |                              |

Melt butter and add cream. Add salt, vanilla, and powdered sugar. Beat well. Add more cream if necessary, but keep frosting thick and fluffy. Chill in refrigerator until cake is cool. Make one-half of this recipe if frosting only the top of a loaf cake.

#### PRIZE ANGEL FOOD CAKE (Electric Mixer Method)

|                                  |                                      |
|----------------------------------|--------------------------------------|
| 1 cup sifted cake flour          | 2 teaspoons cream of tartar          |
| $1\frac{1}{2}$ cups sifted sugar | 1 teaspoon vanilla                   |
| $1\frac{3}{4}$ cups egg whites   | $\frac{1}{4}$ teaspoon lemon extract |
| $\frac{1}{2}$ teaspoon salt      |                                      |

Sift flour once, measure and sift 3 more times. Sift and measure sugar. Place the egg whites (which are room temperature) in large mixing bowl. Add salt. Whip on No. 7 or 8 speed (high) until foamy. Lift beaters up and down to incorporate more air during entire mixing process. Add cream of tartar and whip until stiff, or until egg whites stand up in points, but not dry. Using No. 1 (slow) speed, add sugar slowly, 1 tablespoon at a time. Add flavoring. Then fold in sifted flour by hand and when all mixed, pour batter into a tube pan about 10 inches in diameter across top and 4 inches deep. Bake in a Chambers pre-heated oven at 300° for the first 30 minutes. Then 325° for another 15 minutes, and 350° for the last 15 minutes, making about 1 hour in all.

#### TOASTED SPICE CAKE

|                             |   |
|-----------------------------|---|
| $\frac{1}{4}$ cup butter    | $\frac{1}{2}$ teaspoon baking soda        |
| 1 cup brown sugar           | $\frac{1}{2}$ teaspoon cinnamon           |
| 1 whole egg                 | $\frac{1}{2}$ teaspoon cloves             |
| 1 egg yolk                  | $\frac{1}{2}$ cup sour milk or buttermilk |
| $\frac{1}{4}$ teaspoon salt | $1\frac{1}{3}$ cups sifted cake flour     |

Cream the butter, add the sugar, blend thoroughly and add the whole egg and egg yolk. Measure, mix and sift the dry ingredients (if a more spicy cake is desired, add  $\frac{1}{4}$  teaspoon nutmeg and  $\frac{1}{4}$  teaspoon ginger to dry ingredients) and add to butter mixture alternately with the sour milk. Mix thoroughly, turn into a well buttered 8x8x2 inch cake pan and prepare the following:

#### BAKED FROSTING

|                                      |                               |
|--------------------------------------|-------------------------------|
| 1 egg white                          | $\frac{1}{2}$ cup brown sugar |
| $\frac{1}{4}$ cup nut meats, chopped |                               |

Whip the egg white until light, then add the brown sugar, sifting it into the egg. Beat until the meringue is stiff enough to hold a peak. If nuts are used, sprinkle them over the batter. Cover batter with meringue. Bake cake in a Chambers pre-heated oven at 350° for 40 to 50 minutes. This cake has its own crisp baked frosting—toasted!

**DID YOU KNOW THAT—**There is no pot watching with a CHAMBERS Range? Nothing can burn with the gas turned off.

## Chambers Gold Cookery

### Favorite Recipes Using the Yolks of Eggs

#### LUSCIOUS GOLD CAKE

|   |                                       |
|---|---------------------------------------|
| 2 $\frac{3}{4}$ cups sifted cake flour  | 1 $\frac{1}{4}$ cups granulated sugar |
| 3 $\frac{1}{2}$ teaspoons baking powder | 8 egg yolks                           |
| $\frac{1}{2}$ teaspoon salt             | $\frac{3}{4}$ cup milk                |
| $\frac{3}{4}$ cup shortening            | $\frac{1}{2}$ teaspoon lemon extract  |

Sift flour, baking powder, and salt together three times. Cream shortening; add sugar gradually, while continuing to beat until light and fluffy. Beat egg yolks until thick and lemon-colored; add with the flavoring to the creamed mixture, and beat smooth. Add flour mixture alternately with milk; beat smooth. Pour batter in 3 greased, 8-inch layer cake pans. Bake in a Chambers pre-heated oven at 375° for 25 minutes. Fill and frost with Lemon Sunshine Frosting. Then sprinkle 1 $\frac{1}{2}$  teaspoons grated lemon rind on top and cover sides with 1 cup shredded cocoanut.

#### LEMON SUNSHINE FROSTING

|                                   |                                    |
|-----------------------------------|------------------------------------|
| 1 tablespoon grated lemon rind    | 6 cups sifted confectioner's sugar |
| 6 tablespoons butter or margarine | 6 tablespoons lemon juice          |
| 3 egg yolks, unbeaten             |                                    |

Cream together the lemon rind and butter; add egg yolks, and beat well. Add the sugar alternately with the lemon juice, beating smooth after each addition.

#### BAKED CUP CUSTARDS

|                                |                     |
|--------------------------------|---------------------|
| 6 egg yolks, beaten            | 3 cups scalded milk |
| 6 tablespoons granulated sugar | Speck nutmeg        |
| $\frac{1}{4}$ teaspoon salt    |                     |

Combine egg yolks, sugar, nutmeg, and salt. Gradually add scalded milk, stirring constantly. Pour into 6 greased custard cups; place in pan of hot water, and bake in a Chambers pre-heated oven at 325° for 60 minutes or until a silver knife inserted in center comes out clean. Remove cups from the water immediately and chill. Cocoanut may be sprinkled on top of custards before baking.

#### HOLLANDAISE SAUCE

|                             |                                 |
|-----------------------------|---------------------------------|
| 2 egg yolks                 | $\frac{1}{8}$ teaspoon paprika  |
| $\frac{1}{2}$ teaspoon salt | $\frac{1}{2}$ cup melted butter |
| Speck cayenne pepper        | 1 tablespoon lemon juice        |

With a rotary egg beater or electric beater at high speed, beat egg yolks until thick and lemon-colored. Add salt, pepper, and paprika. Then add 3 tablespoons of the melted butter, a little at a time, beating constantly. Then beat in rest of butter alternately with the lemon juice. Serve with hot asparagus, broccoli, cabbage, etc. If made ahead, chill until serving time. Then stir until softened over lukewarm, *not* hot, water. Serves 4 generously.

\* \* \*

**DID YOU KNOW THAT—**You can cook a meat and vegetable soup in the CHAMBERS Thermowell with only 20 minutes of gas?

## COOKIES

"And I'm sorry for people, whoever they are,  
Who live in a house where there's no cookie jar."

. . . *Edgar Guest.*

### ENGLISH TOFFEE COOKIES

|                          |                          |
|--------------------------|--------------------------|
| 1 cup butter             | 1 teaspoon vanilla       |
| 1 cup sugar              | ½ cup ground pecan meats |
| 1 egg yolk               | * * *                    |
| 1 teaspoon salt          | 1 egg white              |
| 1 teaspoon cinnamon      | ½ cup ground pecan meats |
| 2 cups sifted cake flour |                          |

Cream butter and sugar. Add unbeaten egg yolk and beat well. Add the sifted dry ingredients. Mix thoroughly. Add vanilla and ½ cup ground pecan meats. Beat well. Press the cookie dough into a shallow 10x15 inch baking pan. Have dough about ¼ inch thick. Beat the egg white until frothy and brush over top of the dough and sprinkle with the other ½ cup ground pecan meats. Bake in a Chambers pre-heated oven at 350-375° for 20 to 30 minutes. Cut in squares immediately when removed from oven.

### OATMEAL CRISPIES

|                                 |                              |
|---------------------------------|------------------------------|
| 1 cup shortening                | 2 teaspoons baking powder    |
| 1 cup firmly packed brown sugar | 1 teaspoon salt              |
| 1 cup white sugar               | 3 cups quick cooking oatmeal |
| 2 well beaten eggs              | (not cooked)                 |
| 1 teaspoon vanilla              | ½ cup chopped nut meats      |
| 1½ cups sifted flour            |                              |

Cream shortening and gradually add the white and brown sugar. Cream until spongy. Stir in the well-beaten eggs and the vanilla. Sift flour, baking powder, and salt several times and add to the butter and egg mixture. Blend thoroughly. Add the oatmeal and the nut meats, stirring until combined. No liquid is required in this recipe. Form the dough into long rolls and chill thoroughly in the refrigerator. Cut into slices one-fourth inch thick or less. Bake on an ungreased cookie sheet in a Chambers pre-heated oven at 350° for about 10 minutes.

### DATE DROPS

|                                 |                                 |
|---------------------------------|---------------------------------|
| 1 cup shortening                | 1 teaspoon cinnamon             |
| 1½ cup brown sugar              | 2 teaspoons powdered cloves     |
| 3 eggs, unbeaten                | 1 pkg. pitted dates cut up fine |
| 3 cups sifted all-purpose flour | (7¼ ounces)                     |
| ½ teaspoon baking soda          | ½ cup chopped nut meats         |
| 2 teaspoons baking powder       |                                 |

Cream butter and sugar thoroughly. Add the eggs one at a time and beat well. Sift flour, soda, baking powder and spice together and add ½ cup of this mixture to the dates and nut meats. Add the remaining dry ingredients to the creamed mixture, beating just long enough to thoroughly blend. Add the floured dates and nuts. Drop by teaspoonfuls onto a greased cookie sheet. Bake in a Chambers pre-heated oven at 375° for about 10 minutes.

### CHOCOLATE CHIP COOKIES

|                                  |                                  |
|----------------------------------|----------------------------------|
| 1 cup shortening                 | ½ teaspoon salt                  |
| ¾ cup brown sugar                | 1 teaspoon soda                  |
| ¾ cup white sugar                | 1 cup broken nut meats           |
| 2 eggs, unbeaten                 | 2 (7 or 8 oz.) pkgs. of sweet or |
| 1 tablespoon water               | semi-sweet chocolate bits or     |
| 1 teaspoon vanilla               | pieces                           |
| 2½ cups sifted all purpose flour |                                  |

Thoroughly cream shortening and sugars; add eggs, water and vanilla. Beat well. Add flour, sifted with the salt and soda. If using bar chocolate, cut in ¼ inch bits or pieces (about bean size). Stir in chocolate bits (not melted) and nut meats. Drop from teaspoon, 2 inches apart, on ungreased cookie sheet. Bake in a Chambers pre-heated oven at 325° for 20 to 30 minutes, depending on whether you want a waxy cookie or a crisp one. Makes about 6 dozen.

**DID YOU KNOW THAT—**To cook with a CHAMBERS Range is like having the maid you have always wanted?

# Chambers COOKS WITH THE GAS TURNED *off*

## *Recipes for Your Chambers Range*

### 1. Thermowell One Dish Meals

Raisin Pot Roast with Vegetables  
Spaghetti and Meat Balls

Pork and Beans with Brown  
Bread

### 2. Oven Dinner

Meat Loaf Twins  
Parsley Creamed Potatoes

Green Beans, Old Fashioned  
and Modern  
Cinnamon Apple Sauce

### 3. Hot Breads

Coffee Cake with Cinnamon  
Topping  
Bacon Pinwheels

Cornmeal Muffins  
Southern Griddle Cakes  
Bran Muffins

### 4. Easy-to-Make Cakes

Wonder One-Egg Cake with  
Butter Cream Frosting  
Prize Angel Food Cake

Toasted Spice Cake with  
Baked Frosting

### 5. Gold (Egg Yolk) Cookery

Luscious Gold Cake  
Lemon Sunshine Frosting

Baked Cup Custards  
Hollandaise Sauce

### 6. Cookies

English Toffee Cookies  
Oatmeal Crispies

Date Drops  
Chocolate Chip Cookies

NOTE: Standard level measurements were used in these recipes.